**Conference for Food Protection**

**2020 Issue Form**

**Issue: 2020 III-002**

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| **Council Recommendation:** | Accepted as  Submitted |  | Accepted as Amended |  | No Action |  |
| **Delegate Action:** | Accepted |  | Rejected |  |  |  |

*All information above the line is for conference use only.*

**Issue History:**

This is a brand new Issue.

**Title:**

SHC-RPC - 2 Approval of Guidance Document for Roaster Pig Cooking

**Issue you would like the Conference to consider:**

At the 2018 biennial meeting, Issue # 2018 III-023 charged the Safe Handling and Cooking of Roaster Pigs Committee with: "Developing a comprehensive guidance document for food handlers, particularly caterers, that include detailed best practices for roaster pig preparation. These recommendations would include proper handling, thawing, cooking, and temperature measurement of roaster pigs."

In addition, Issue # 2018 III-023 charged the Safe Handling and Cooking of Roaster Pigs Committee with: " Determining appropriate methods of sharing the committee's work."

The committee requests the Conference to consider approving the Safe Handling and Cooking of Roaster Pigs Committee's guidance document entitled "Whole Roaster Pigs: Guidance for the Safe Handling and Cooking." The committee would also like the Conference to include the guidance document on the CFP website in a downloadable PDF format with functional hyperlinks.

**Public Health Significance:**

This guidance document provides practical recommendations for the safe handling, preparation, and cooking of roaster pigs. It contains a synopsis on lessons learned from previous outbreaks and a discussion on common handling and cooking practices of roaster pigs. This discussion describes the food safety risks associated with certain practices and practical recommendations to mitigate the food safety risks.

**Recommended Solution: The Conference recommends...:**

The Conference recommends....

1. Approval of the committee document entitled "Whole Roaster Pigs: Guidance for the Safe Handling and Cooking" (attached to Issue titled: Report - Safe Handling and Cooking of Roaster Pigs Committee);
2. Authorizing the Conference to make any necessary edits prior to posting the document to assure consistency of format and non-technical content; edits will not affect the technical content of the document; and
3. Posting the guidance document on the CFP website in a downloadable PDF format with functional hyperlinks.

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It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.